



## ABOUT BANQUET D'OR®

Banquet d'Or® makes authentic French baked goods as easy to prepare as they are to love.

Founded in Belgium in 1983 by the well-established Vandemoortele food group, Banquet d'Or® has now entered the United States market, offering classic French bakery items made with high quality French ingredients—real butter and cage free eggs—without requiring expert-level baking skills to achieve fresh, expert-level results.

Designed to make the baker's life easier, Banquet d'Or® products eliminate the hard labor and typical early morning start through an easy and convenient process that allows for a broad assortment of high quality, freshly baked pastries all day long. That process is Vandemoortele's unique technology—Bake'Up®—that allows for authentic French croissants and pastry products to go from frozen to freshly baked in 25 minutes.

Banquet d'Or®'s ever-growing portfolio includes an assortment of European bakery products that adhere to Clean Label standards, sourcing only ingredients labeled non-GMO and using no artificial colors or preservatives, among other guidelines. These bakery products are available in different finishing levels, according to the needs of the professional chef and foodservice end-user.



## ABOUT VANDEMOORTELE

Vandemoortele, the parent company of Banquet d'Or®, is a family-owned, leading European food group that produces and sells high-quality food products with a focus on sustainability from ingredient sourcing to product packaging and shipment.

Founded in Izegem, Belgium in 1899, Vandemoortele concentrates on two categories: Bakery Products and Margarines, Culinary Oils, and Fats. The Vandemoortele group has a presence in 12 European countries and in the United States, with an office in New York, New York. The head Vandemoortele office is located in Ghent, Belgium.